

# VINOBIZA

## SAPERAVI PREMIUM georgian dry red wine

2018



### WINEMAKER

Giorgi Khatiashvili



### AVERAGE BRIX

23.0



### GRAPES

100% Saperavi



### APPELLATION

Georgia, Kakheti Region



### PH / TA

3.4 / 5.2 g/l



### ABV

13%



### SUGARS

2.0 g/l



### SULFITES

less than 110 ppm



### FERMENTATION

Stainless steel tanks



### BARREL AGING

French Oak – 4-6 months



### CASES PRODUCED

3,750



### THE LOCATION

Nestled between the Greater and Lesser Caucasus Mountain ranges lies the Kakheti region of the country of Georgia. The 37-acre Nadarbazevi vineyard, owned by Wine Company Shumi, sits on the right bank of the Alazani River, 2,000 feet above sea level on an inclined slope.



### THE WINE

The Saperavi grapes are green harvested in early summer – small, unripe grapes are removed by hand, allowing the vine to put all its energy into the remaining grapes. The grapes are fermented in the classic European style using stainless steel and filtering and aged in French oak for 4-6 months.



### THE TASTE

Saperavi Premium has a strong varietal bouquet and a rich palette of aromas. Its pleasant taste of ripe berries, chocolate and vanilla is harmoniously combined with velvety tannins. The wine has a long-lasting finish.



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